



Winemakers throughout the world have been putting their trust in FERMIVIN yeasts since the 1970s. They can be used to produce all styles of wine, meeting market and consumer demands.

OENOBANDS is proud of this heritage and draws on over 40 years' accumulated experience to continue developing new fermentation solutions. FERMIVIN yeasts are selected in collaboration with wine growers and technical institutes. They are then cultivated, dried and checked in our factories to ensure their authenticity, high performance and quality.

®  
**FERMIVIN**

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

# PF6

*Saccharomyces cerevisiae var. cerevisiae*  
 # LW06 - VALIDATION OENOBANDS

## FOR FRUITY AND ELEGANT RED WINES



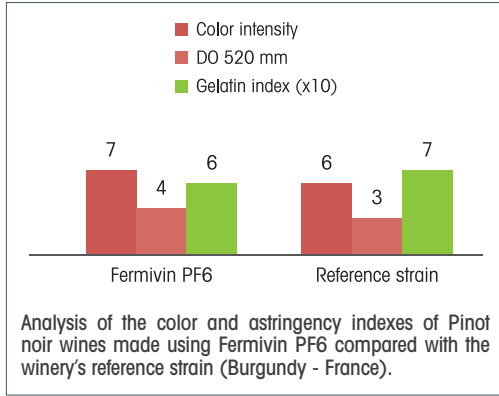
### WINEMAKING

Fermivin® PF6 produces elegant, round and balanced wines. This strain brings out berry and fresh fruit aromas while also ensuring cellaring potential. It ferments well at low temperatures and is therefore suitable for cold soaking – a technique promoting phenol compound extraction and stabilization. When used in combination with the maceration enzyme Rapidase® Extra Color, Fermivin PF6 optimizes color extraction.



### SCIENCE & TECHNOLOGY

Fermivin PF6 has very low ability to adsorb polyphenols and therefore contributes to the color of Pinot noir wines. It promotes the release of C13-compounds (especially β-ionone), which typify the aroma of Pinot noir wines. The low gelatin index proves that Fermivin PF6 produces less astringent wine.



### TASTING NOTES

Red fruit (cherry, raspberry, blackcurrant) hints; delicate, light nose. Fermivin PF6 produces elegant, round and balanced wines.

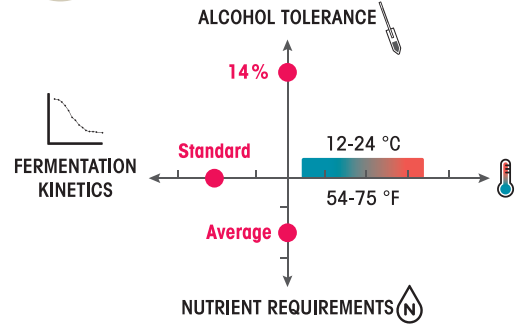


### A TESTIMONIAL

« With Fermivin PF6, the wine is complex, fruity, with a spicy nose, silky tannins and good length! »  
 A winemaker from Burgundy, France.



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	6 – 8 g/l
Volatile acid production	< 0.24 g/l
Acetaldehyde production	< 20 mg/l
H <sub>2</sub> S production	Low
HCDC* activity	50%
Killer factor	Neutral

\* HCDC = Hydroxycinnamate Decarboxylase Activity



### HISTORY & DEVELOPMENT

Strain LW06 was selected in Burgundy (France) and validated by OENOBANDS.



### DOSE & PACKAGING

Fermivin PF6 contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

## OENOBANDS SAS

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